

# Bella Conchi

*D.O. CAVA - Comtats De Barcelona*

## Brut Rose

*Do you know better places than Barcelona, Bilbao, Madrid or Sevilla to enjoy the unique Spanish way of life? Fashion, flair, architecture, friends, tapas and elegance; "Art de Vivre" in Spain is a daily luxury at your reach. Bella Conchi is a refreshing pleasure to join together all your good moments with friends and family. We have selected for you the best grapes to craft these Cava's and want to share them with you. Cava is a traditional method sparkling wine, the second fermentation occurs in the bottle and the wine ages on its fine lees. Fine bubbles are created naturally in the bottle and these wines are great for pairing with any type of cuisine.*

### The harvest

Starts at the end of August and extends till the end of October. It is usually carried out manually and the grapes are transported to the winemaking cellar in boxes containing 25-30 kgs or in small stainless steel trailers when the vineyard is close to the cellar.

### Vinification

Grapes are harvested at night to avoid high temperatures and premature fermentations. They are quickly transported to the winemaking cellar and refrigerated at 15°C. The must is obtained by pressing the grapes lightly, so it does not contain tannic materials nor too much colour that confer sourness to the wine. Once the must has been filtrated, yeasts are added to the base wine to start the fermentation process at a constant 16°C to preserve its primary aromas. For the second fermentation, the bottles are stored in underground cellars at a constant 15°-17°C where the wine is in contact with the lees.

### The ageing

This Cava spends a minimum of 12 months in the bottle. After this period, sediments are decanted naturally and removed with a minimum loss of sparkling wine and expedition liqueur is added.

### Tasting notes

**Colour:** Attractive, pale cherry-red colour. Fine and persistent bubbles.

**Nose:** Good intensity with clean aromas of ripe fruit.

**Palate:** Fresh, fruity, pleasant, with good structure, medium intensity and delicate red fruit on the finish.

**Food pairing:** This sparkling wine is perfect as an aperitif as well as an accompaniment for salads, rice, seafood and light fish dishes.



**AR A E X**  
*Grands*  
Spanish Fine Wines

*B.C.*  
**BELLA CONCHI**

## Technical data

Varietals	100% Trepat.
Vine Age	Over 10 Years.
Fermentation Temperature	16°C.
Fermentation & Maceration Period	9 Days.
Time in Bottle	Minimum 12 Months.
Alcohol content (vol)	11,5% vol.
Acidity total (gr/l)	5,4g/L
pH	3,08
SO2 free (mg/l)	13mg/L
Residual sugar (gr/l)	10g/L (±10% tolerance)
Suggested serving temperature	6-8°C
Winemaker	Joan Rabadà.



INTERNATIONAL  
WINE CHALLENGE  
SILVER - 2016 UK



CONC. MONDIAL  
BRUXELLES  
GOLD - 2015



MUNDUS VINI  
SILVER - 2015  
Germany